

# Dinner Menu

## Nibbles

House breads, whipped butter, pork crumb 8.50 - Nocellara olives 5.50 - Grilled chorizo, hummus 6.25  
Shepherd's pie croquettes, mustard mayonnaise 6.25 - Teriyaki chicken wings, peanuts, sesame 6.25

## To start

Cauliflower soup, crème fraîche, aged parmesan, house breads 6.50  
Heritage beetroot, blue cheese and candied walnut salad 8.50  
Ham hock scotch egg, blue cheese, beer pickled onion 8.50  
Woodland mushroom and truffle arancini, chive mayonnaise 8.50  
Garlic king prawns on toast, smoked paprika mayonnaise 10.50  
Burrata salad, basil pesto, roasted pine nuts, aged parmesan, toasted sourdough 9.50  
Hand dived Orkney scallop, Padstow crab raviolo, confit orange, roasted shellfish bisque 14.95  
Duck liver pâté, shallot chutney, candied hazelnuts, toasted brioche 7.95

## Main course

Rare breed pork chop, café de Paris butter, hispi cabbage, Bramley apple, walnuts 23.50  
Steak burger, pulled pork, seeded clotted cream brioche, gherkin, chilli chutney, chips, cheese 16.50  
Poached and roasted lamb belly, seared fillet, spiced aubergine, broad beans, whipped feta, lamb gravy 24.50  
The Cornish chicken curry, braised rice, cucumber yoghurt, flat bread, toasted almonds 18.95  
Grilled fillet of Cornish plaice, native lobster, spring pea, courgette, chive butter sauce 27.50  
Provençal vegetable and feta tart, spiced aubergine, soft poached egg, hollandaise 18.50  
Roasted fillet of Newlyn cod, shrimp vinaigrette, seaweed bearnaise, chips 29.50  
Slow braised ox cheek, beef fat carrot, crisp shallot, mash, parsley emulsion 23.50  
The Cornish ale battered fish and chips, mashed peas, tartare, lemon 16.50  
12oz Sirloin of Moorland beef herb butter, chips, bearnaise 32.50

## Sides 4.95 each

Baby gem salad, aged parmesan - Onion rings - Blue cheese sauce - Pepper sauce  
House chips - Sautéed potatoes - Mashed potato - Braised red cabbage  
Red wine jus - Roasted hispi cabbage, walnut vinaigrette

## Puddings

Raspberry trifle, raspberry sorbet 8.50  
Sticky toffee pudding, butterscotch sauce, caramelised banana, banoffee ice cream 8.50  
Dark chocolate and salted caramel delice, peanut brittle, milk sorbet 9.50  
Cashel blue cheese, treacle tart, walnut, apple 11.50  
Mango soufflé, pineapple compote, hazelnut, coconut sorbet, clotted cream 10.50  
*(please note the soufflé will take 15 minutes to bake)*

Due to food being cooked to order there may be a short wait during busy periods

Please make staff aware of any allergies you may have

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